

# Chinook Weizen 13 blg

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **21**
- SRM **10.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **1 %**
- Size with trub loss **24.5 liter(s)**
- Boil time **50 min**
- Evaporation rate **1 %/h**
- Boil size **24.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy pszeniczny (pszeniczny 60%, pilżeński 40%) Bruntal	4.25 kg (100%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	50 min	13 %
Whirlpool	Chinook	10 g	10 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis SafBrew WB-06	Wheat	Dry	10 g	FERMENTIS